

# *Reception Menu and Choices*

## Appetizer Options:

Spinach and Artichoke Dip with Jalapeños and pita bread  
Warm Pimento and Bacon Dip  
Mediterranean Gourmet Hummus with Kalamata Olives, Garlic and Artichokes  
Assorted Seasonal Fruit and Cheese Platter with Crackers  
Meatballs Marinara with parmesan  
Meatballs Stroganoff with mushrooms  
Spanakopita Triangles with spinach and feta  
Tiropita Triangles made with feta cheese  
Skewered Caprese Salad Bites with fresh mozzarella, grape tomato and basil  
Skewered Antipasti Salad  
Goat Cheese and Fig Dip in fillo cups  
Maryland Crab cakes with tarter sauce (Upgrade Charge)  
Jumbo Shrimp Cocktail with lemons and cocktail sauce (Upgrade Charge)  
Mini Beef Wellingtons made with fillet mignon (Upgrade Charge)  
Asian Pork Tenderloin slices with an Orange-hoisin glaze  
Pork Kabob with lemon, garlic and oregano  
BBQ Pork Kabobs  
Chicken and Vegetable Pot stickers  
Vegetable Spring Rolls  
Fried Jalapeño poppers  
Fried Wing Options: Buffalo, BBQ, Asian, Mexican Style, or Mediterranean Style

## Buffet Options:

Prime Rib of Beef Carving Station (Upgrade charge)  
Roast Beef in Brown Sauce Sliced  
Beef Short Ribs, Korean Style, Mediterranean Style or American BBQ (Upgrade charge)  
Roast Leg of Lamb boneless with caramelized tomato, rosemary and garlic  
Braised Lamb Fore shank with tomato, garlic, cumin and a hint of Cinnamon  
Grilled Rack of Lamb Chops with lemon, garlic and oregano (upgrade charge)  
Grilled Fillet of Wild Caught Atlantic Salmon (upgrade charge)  
Baked White Fish rosettes with butter, lemon and herbs  
Baked white fish fillet stuffed with crabmeat stuffing (Upgrade charge)  
Roast Pork Tenderloin sliced with any ethnic seasoning choices  
Grilled Pork Loin with oregano, lemon and pepper  
Braised Pork loin with caramelized tomato and bacon (spicy optional)  
Chicken Marsala with mushrooms and pearl onions  
Chicken Parmesan with fresh marinara  
Lemon Chicken Piccata with capers  
Sautéed Breast of chicken stuffed with prosciutto  
Eggplant Parmesan

Pasta or Rice Options:

5 Cheese Macaroni and Cheese

Cheese Tortellini with cream and peas

Penne pasta with marinara and parmesan

Rigatoni with marinara and parmesan

Lobster Ravioli with Cream, Old Bay, and baby shrimp (Upgrade charge)

Buttered Rice and Herb rice pilaf

Rice Pilaf with Raisins and cinnamon

Vegetable and Cheese Ravioli

Penne Pasta with caramelized onions and freshly grated mizithra or parmesan cheeses.

Potato Options:

Escalloped Potatoes

Smashed Potatoes with sauce to match the main course

Oven Roasted Red Potatoes with lemon, oregano and Olive Oil

Au Gratin Potatoes

Twice Baked Potato Tower

Baked Potato in foil with sour cream and butter on the side

Salad Options:

Country Style Salad with ripe tomato, English Cucumber, Red onion and Green peppers with Extra Virgin Olive oil, Feta and Kalamata Olives

Shredded Romaine Salad with green onion, fresh dill, Olive oil and vinegar and feta cheese on the side.

Freshly Made Caesar Salad with Crouton and shaved parmesan

Greek Salad with Kalamata olives, tomato, cucumber and red onion

American Style Salad with shredded carrots, tomatoes and green peppers, with your choice of 2 salad dressings on the side.

*A note from the Owner*

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*This is sample of our offerings; these are not the only menu options available.*

*We can customize a menu to fit the uniqueness of the group.*